

Starters

*Peppered Beef Carpaccio	17
arugula, parmesan reggiano, caper sherry vinaigrette	
Baby Kale Salad	14
roasted chic peas, radishes, parmesan, citrus vinaigrette	
Charred Tuscan Style Jumbo Wings	18
wood oven smoked, herb buttermilk dipping sauce	
Fried Shrimp & Honey Garlic Sauce	15
cashews, cilantro	
Caesar Salad	14
chopped romaine, shaved parmesan, garlic herb croutons, lemon anchovy vinaigrette	
Buffalo Fried Cauliflower	16
roquefort fondue & micro celery	
Wood Oven Charred Brussels Sprouts	16
applewood smoked bacon, mashed potatoes, roquefort fondue	
Potato Gnocchi & Sweet Italian Sausage	16
roasted tomatoes, broccoli rabe, parmesan	
Housemade Meatballs	16
shaved parmesan, grilled baguette, marinara sauce	

Sparkling Wine & Rosé

Adami , Prosecco, Treviso, Italy 2019	9
Campugnet , Rosé, Provence 2018	13

Whites

Bollini , Pinot Grigio, Trentino, Italy 2018	10
Seresin , 'Momo', Sauvignon Blanc, NZ 2019	11
Zum Martin Sepp , Gruner, Austria 2018	11
Louis Jadot , Bourgogne, Burgundy 2017	12
Newton , 'Skyside' Chardonnay, Napa 2017	13
Barton & Guestier , Sancerre, Loire 2018	15

Reds

CMS , Red Blend, WA 2016	11
Pendulum , Cabernet Sauv, WA 2017	12
Bodega Amalaya , Malbec, Argentina 2018	13
Averaen , Pinot Noir, OR 2017	13
Decoy , Cab Sauv, Sonoma, CA 2017	14
Cesari , 'Mara' Valpolicella, Italy 2017	15

Rockfish

*now offering full service catering
with mobile brick oven*

Entrees

"Chicken & Dumplings"	29
braised leg, crispy breast, cremini mushrooms, black pepper dumplings,	
*Grilled 14oz Ribeye & Fries	40
grilled asparagus, mushroom cabernet reduction	
*Sea Salt Brined Pork Chop	30
cabbage sauté, roasted sweet potatoes, ginger teriyaki glaze	
*Steak Fajita	23
peppers & onions, smoked tomato salsa, chipotle aioli, flour tortilla, lime	
Littlenecks & Housemade Fettuccini	28
garlic, tomatoes, white wine, basil	
*Pan Roasted Atlantic Salmon	30
corn & applewood smoked bacon risotto, haricots verts, cider reduction	
*Pan Roasted Cod	29
winter vegetable caponata, mashed potatoes, balsamic reduction	
*Pan Seared Rare Yellow Fin Tuna	38
asparagus & herb de provence risotto, grilled asparagus, citrus beurre blanc	
*Double Cheeseburger & Fries	18
caramelized onions, vermont cheddar, brioche bun	
Vegetarian Plate	28
chef's choice of vegetables & starches	

From the Wood Oven

Sweet Italian Sausage Flatbread	18
herb ricotta, roasted peppers, purple cauliflower, red onion	
The "Italian Sub" Flatbread	18
salami, capicola, banana peppers, red onion, oregano, mozzarella	
The "Salad" Flatbread	17
asiago, arugula, corn, roasted onions, shiitakes, balsamic reduction	
Classic Flatbread	15
housemade red sauce, mozzarella, parmesan	

**Consuming raw or undercooked shellfish or meat
may increase your risk of food borne illness*

***Per the Before placing your order, please inform
your server if a person in your party
has a food allergy*

****MA Food Code,
a copy of the most recent establishment inspection
report is available upon request*